

SALADS

French R62

Mixed salad leaves, cold poached new potatoes, crisp blanched green beans, medium soft-boiled egg, quartered tomatoes and sliced pitted olives. Drizzled with a light homemade French vinaigrette

Greek R75

Crisp mixed salad leaves, sliced cucumber, mixed bell peppers, Kalamata olives and thinly sliced red onion, topped with crumbled feta. Drizzled with a lemon, olive oil and mixed herb homemade dressing

Blue Vein R82

Rocket leaves, mixed roasted crushed nuts, crumbled blue vein cheese and croutons. Drizzled with a honey, olive oil, white wine vinegar and blue vein sauce

Classic Warm Caesar Salad R96

Torn cos lettuce leaves, lightly tossed in our homemade Caesar dressing. Topped with lightly dusted Cajun spice grilled chicken, Rosso tomatoes, crispy croutons, capers and finished off with fresh Parmesan shavings and a tricolor of Italian anchovy fillet

Add any of the following:

Sliced bread **R10** | Portuguese roll **R12** | Focaccia fingers **R35**

Light meals

Pork Belly R120

Pork belly square, slow roasted in a pizza oven, in our special blend of herbs, spices and seasoning. Served with horseradish cauliflower mash or cauli-rice and crisp, blanched green beans. Drizzled with a crushed apple and wholegrain mustard reduction

Trinchado

Cubes of either beef or chicken fillet soaked in a secret Portuguese chili sauce and flame grilled to perfection. Served with a flour dusted Portuguese roll

Beef R160

Chicken..... R135

Loaded Jackets R45

Hand picked sea salt crusted jacket potatoes, slow roasted in our pizza oven till crisp, golden brown and soft-centred. With your choice of the following toppings:

Bolognaise R32

Cheese R20

Bacon and cheese R35

Mushroom and cheese R32

Sandwiches

Sullivan Street Sandwich R84

Warm chicken breast, tossed in a honey glaze, topped with two slices of grilled Brie, crispy bacon and cranberry jelly

King of Queens R96

Slivers of rare-roasted sirloin, topped with caramelised onions, homemade tomato relish and drizzled with a mild and fragrant pesto aioli

Open sandwich (1 slice)

Closed sandwich (2 slices)

Choice of breads: White, brown, rye or sourdough

Avocado Toast R68

Fresh crushed avocado, with a fresh squeeze of lemon juice, and cracked mixed pepper corns, on two sliced of toasted rye bread. Topped with a soft poached egg and garnished with sesame seeds, chili flakes and crumbled feta

Welsh Rarebit R67

A welsh classic: a fancy open-grilled cheese sandwich that is sure to please

Quesadillas R65

9-inch corn tortillas with a mixed roasted vegetarian medley of bell peppers, tomato, brinjal and mushrooms, drowned in cheddar and mozzarella and baked in our pizza oven. Served with a side of guacamole and spicy tomato salsa. Add one of the following:

Chicken R33

Beef strips R50

Starters

Bruschetta Finger Corner R35

Garlic-rubbed focaccia fingers. Add toppings from our selection:

Tomato and Mozzarella R42

Grilled mushroom and zucchini R45

Peppery rocket and Parma Ham R62

Green Pesto and roasted bell peppers R47

Escargot R48

Prime farmed snails, lightly dusted and pan fried till golden. Drenched in a creamy roast garlic, herb and lime sauce and served with garlic-rubbed focaccia fingers

Sautéed Chicken Livers R56

Plump chicken livers, lightly dusted and pan fried, served in either a creamy roast garlic, lemon and herb or Portugese chili tomato sauce with focaccia fingers to dip

Deep Fried Calamari R72

Calamari and tentacles, lightly dusted in a seasoned flour, deep fried and served with a roast garlic aioli

Pepper crusted beef Carpaccio R86

Thin slivers of cured beef, with a mixed pepper crust, topped with rocket leaves, parmesan shavings and capers. Drizzled in olive oil and a fresh squeeze of lemon.

Deep Fried Halloumi R62

Cubes of this amazing sheep's milk cheese, lightly dusted and deep fried till golden brown, served with a sweet jalapeño dipping sauce

Soup of the hour R55

Please refer to your waiter for or latest wholesome soup offering

PIZZA

From our pizza oven straight to you..

Margherita R86

Classic with homemade tomato sauce, mozzarella, sliced tomato, Italian herbs and fresh basil leaves

Regina R102

Pizza sauce, mozzarella, ham, mushroom and fresh basil

Mexicana R110

pizza sauce, mozzarella, ground beef, onion, roasted peppers and chili flakes

Vegetarian R118

pizza sauce, mozzarella, roasted bell peppers, aubergine, mushrooms and topped with freshly sliced avocado

Carnivore R135

Pizza sauce, mozzarella, tomato, crisp bacon, salami, ham and ground beef

Burgers

Burgers R64

180g pure beef patty

Grilled chicken breast flattie

Chicken breast flattie in panko crumbs

Veggie: Grilled slices of aubergine, topped with a slice of grilled Chevre log

All of the above are served with a grilled Brioche bun, butter lettuce ear, slice of Buffalo tomato, sliced sweet red onion, tangy aioli mayo, homemade burger relish and pickles

Add the following:

Egg R17

Bacon R35

Cheddar Cheese Slice R20

Slice of Brie R22

Goats Cheese R27

Beef Patty R38

Chicken Breast Flattie R38

Chicken Breast Flattie in Panko Crumbs R38

Baxter Burger R120

2 x 180g Pure beef patty*, sweet Brioche bun, garlic aioli, 2 Crisp bacon rashers, cheddar cheese slice, fried free range egg, crumbled blue cheese

* Swap beef for chicken grilled flattie breast or panko crumbed

GRILLS

Grilled Lamb Souvla R198

3 thick-cut locally sourced lamb cutlets in a lemon, herb and white wine marinade, grilled the way you want it and served with a horseradish cauli-mash and blanched crisp green beans

Whole Roasted Baby Chicken R129

This melt-in-your-mouth baby chicken is slow roasted in our pizza ovens, in a fragrant light chili marinade. Served with lightly blanched green beans and cauli-rice

Add a floured Portuguese roll: R12

Steaks

T-Bone 500g R180

Sirloin 250g R145

400g R180

Rump 250g R145

400g R180

Fillet 250g R160

400g R195

Served with either chips, cauli-rice or jacket potato and a side salad

Pork Belly Ribs

Melt-in-your-mouth and not in your hands... Mouth-watering racks of prime belly ribs, slow roasted in our pizza oven, then flame grilled till crisp on the outside and drizzled in some more of our homemade BBQ basting sauce

Full 1kg R195

Half 500g R160

Served with chips and a side salad



Quality guarantee

Our food is made with locally sourced quality ingredients



Seafood

Deviled Prawns R210

2 skewers of butterflied Queen prawns, marinated in a lemon and crushed chili infused oil and served with either cauli-rice, chips or a jacket potato

Stuffed Baby Calamari Tubes R140

Baby calamari tubes stuffed with a spinach and ricotta filling, pan fried and served on a bed of peppery rocket, with a side of creamy white wine reduction sauce

Line Fish of the Day R175

Ask your waiter for today's fresh offering from the sea, and have it either dusted and pan fried, grilled in the pizza oven or dipped in our beer batter and deep fried till golden brown. Served with cauli-rice, chips or a jacket potato

Pasta

Bolognese R82

Homemade napolitana sauce, on a bed of spaghetti with either of the following:

Beef mince R105

Grilled chicken strips R105

Lasagna

Layers of freshly blanched pasta sheets, homemade Napolitana sauce and a creamy white wine sauce, topped with cheddar and mozzarella and baked in our pizza oven

Chicken R127

Beef mince R127

Alfredo R105

Fresh tagliatelle pasta, blanched to perfection and topped with a roasted garlic and white wine cream sauce, mushrooms and ham

Chicken R127

Beef strips R127

Paella R95

Spanish classic. Soft-cooked turmeric rice with mixed bell peppers and roasted seasonal veg, pan fried with a spicy tomato sauce:

Chicken R125

Seafood R135

Traditional chicken and seafood R160

DESSERTS

Chocolate brownie, vanilla ice cream and nutty chocolate sauce.....	R65
Seasonal fresh fruit and ice cream	R57
Hot Malva pudding	R55
Trio of ice cream	R55

Milkshakes & Smoothies

Milkshakes	R28
Vanilla, Chocolate, Strawberry, Banana, Coffee	

Smoothies	R65
Peanut Butter & Banana, Berry	

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Ask about our
craft
milkshake
of the week

SPECIALITY DRINKS

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Irish Coffee	R36
Kahlua Coffee	R36
Amarula Coffee	R36
Frangelico Coffee	R36
Don Perdo Whiskey	R36
Don Perdo Kahlua	R38
Don Perdo Amarula	R38
Don Pedro Frangelico	R38

Beverages

Hot drinks

Filter Coffee	R24
Espresso	R20
Double Espresso	R25
Cappuccino	R23
Café Latte	R26
Ceylon Tea	R23
Rooibos Tea	R23
Herbal Tea <i>Berry, Camomile and Peppermint</i>	R24
Hot Chocolate	R30

Cold drinks

Soft drinks	R19
Coke, Coke Zero, Coke Light, Tab, Sprite, Sprite Zero, Fanta Orange, Fanta Grape, Cream Soda	
Appetizer / Grapetizer	R29
Iced Tea – Peach or Lemon	R24

Tomato cocktail	R24
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Energy drinks

Red Bull	R34
Red Bull Sugar Free	R38
Monster Big / Monster Sugar Free	R50

Cordials & mixed soft drinks

Cordials (lime, passion fruit or kola tonic)	R10
Rock Shandy	R49
Steel Works	R49

Juices	R32
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100% fresh orange, cranberry or fruit cocktail

Bottled water

Valpré Water Still / Sparkling 350ml	R16
Valpré Water Still / Sparkling 500ml	R32
Valpré Water Still / Sparkling 750ml	R40

Alcoholic Beverages

Beers, ciders and spirit coolers

Bottle / Can Beers

Castle R24	Heineken R29
Castle Lite R26	Millers R27
Castle Lite Lime R27	Windhoek Lager R27
Black Label R26	Windhoek Draft R32
Amstel R27	Windhoek Light R28
Amstel Lite R27	Peroni R27
Hansa R24	Carlsberg R32

Draft Beers

Castle R35	Peroni R39
Castle Lite R36	Heineken R39
Black Label R35	Amstel R35
Hansa R35	Windhoek R39

Ciders & Spirit Coolers

Flying Fish R26	Strongbow Gold/Dry/Berries R30
Savanna Dry/Light/Dark/Loco R32	Brutal Fruit R28
Hunter's Dry/Gold/Extreme R29	Smirnoff Spin/Storm/Guarana R35
Red Square R37	Tipo Tinto R35

Spirits

More options available – please ask your waitron. Prices available on request.

Whiskey

Bells R22	J&B R19,50
Johnny Walker Red R22	Jameson R26

Brandy

Klipdrift R16	Richelieu 10yr R23
Richelieu R16	KWV 10yr R22,50

Rum

Spiced Gold R18	Bacardi R18
Captain Morgan R19	Southern Comfort R19

Vodka

Smirnoff R17	Grey Goose R37
Mojo R13,50	Sky R22

Gin

Gordons R16,50	Bombay Sapphire R28
Tanqueray R22	Stretton's R16,50

Cane

Cape to Rio R15	Mainstay R15
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Tequila

Jose Cuervo Gold R21	Bubblegum R20
Jose Cuervo Silver R22	Strawberry R18

Sherry OBS **R12**

For Vermouth, Sambuca, Liqueurs, Shooters and Sherry please ask your waitron

White wines

Sauvignon Blanc

Neil Ellis R150

Tropical fruity flavour with herbaceous overtones. An overall impression of elegance and delicacy with a long, flavoursome finish

Tokara R230

A vibrant, deep, straw-coloured wine with an aroma of ripe tropical fruits such as guava, papaya and passion fruit intermingled with the herbaceous overtone indicative of a cooler climate Sauvignon Blanc

Franschhoek

Tangy, cool climate, tropical and citrus-centred aromas with a pure, graceful core of gentle ripe fig, grapefruit and pineapple, balanced by a lively acidity

Bottle R105

Carafe R60

The Beach House

Invigorated by a citrus twang and lively lemon and lime surge on the dry, frisky finish

Bottle R80

Carafe R48

Chenin Blanc

Bernard – Old Vine R370

A luminescent gold wine with rambunctious fleshy peach, passion fruit, honey melon, papaya and pineapple fruit aromas layered with whiffs of oatmeal and crushed wheat and subtle spicy oak complexity

Chardonnay

Boschendal 1685 R165

The Chardonnay component contributes richness and backbone to the wine, while the Pinot Noir adds fruit and elegance with its characteristic hint of ripe red berries. The gentle oak maturation gives an elegant touch of spice

Fat Bastard

The wine shows classic ripe, rich butter and tropical fruit on the nose and soft, well-integrated vanilla on the palate. Remarkably full-bodied

Bottle R135

Carafe R80

Brampton Unoaked R110

Citrus and lime as well as a hint of pear, peach and winter melon on the nose. This is a rich wine with a creamy core, layered with lime and delicate green apple notes

White Blends

Ernie Els – Big Easy R130

Loaded with ripe mandarin and lime on the nose, leading to notes of early spring jasmine and cling peaches. The tropical palate is richly textured with hints of wild herbs and Indian spice, adding complexity and good depth. It is medium-bodied and unhindered by oak giving a lively fruit structure and soft and easy finish

Bellingham – Pear Tree

Delicately gold with youthful green glints and a burst of tropical pineapple, passion fruit and honey melon on the nose. Embellished with yellow peach and zesty nectarine and orange on the palate. An animated, interesting wine that is well balanced and integrated, finishing with freshness and lively fruity intrigue

Bottle R70

Carafe R40

Rosé wines

Grunberger Roselese R160

This wine has a beautiful coral colour with pronounced raspberry and strawberry flavours underlined by a lively honey blossom bouquet. On the palate you will note vibrant strawberry supported by a glowing spicy background and a long-lasting aftertaste

Haute Cabrière R142

This enticing blend of Chardonnay and Pinot Noir shows elegant fruit underlined by firm acidity. You will find an abundance of zesty fruit - most notably white peach, lychee and red fruit - with a delectable full-mouth feel and balance

Sophie Te' Blanche

Delicious wild red berries and spicy notes, with rich cranberry and strawberry aromas

Bottle R140

Carafe R80

Nederburg

Aromas of candy floss, cherries, strawberries and dried herbs. Palate: Clean, fruity and refreshing flavours with a good acid structure

Bottle R80

Carafe R50

Red wines

Kanonkop – Paul Sauer R985

Full-bodied, deep ruby red colour. An elegant classic-style wine with blackcurrant, red berry and cassis flavours

Meerlust Rubicon R520

Medium-bodied, structured by beautifully sleek, ripe tannins which restrain the vibrant, delicate fruit typical of this vintage, which lingers on the palate with a creamy fruit aftertaste

Vergelegen Merlot Reserve R335

Ripe plum colour with a ruby rim. The nose shows ripe fruit flavours, black cherries, plum, spice and a touch of chocolate, balanced by fresh fruit acidity and soft wood/fruit tannins. The aftertaste is long and lasting

Steenberg Shiraz R260

This full-bodied Shiraz is deep garnet in colour with floral aromas, hints of white pepper and spice on the nose. Ideal partner to fillet au poivre - in fact all red meats grilled over open flame

Rupert and Rothchild Classique R256

Inviting cranberry and raspberry aromas with an earthy, mineral focus and a lingering cinnamon and walnut finish

Lourensberg Cab-Sav Blend R194

Big, bold and full-bodied with intense aromas of black bramble berries, blackcurrant and a hint of blueberries and tobacco cigar box undertone. A firm yet well-integrated tannin structure and lingering finish

Vergelegen Cab-Sav/ Merlot Blend R168

Claret-like aromas of black and redcurrant, coffee, tobacco, mocha and sexy oak. A pliant, mid-weight wine with noteworthy richness and a firm spine of harmonious acidity to its intense berry and spice flavours

Kanonkop Kadette – Pinotage

A complex wine with hints of red fruit and mocha flavours. Elegant tannin structures with a good length and dry finish

Bottle R160

Carafe R90

Porcupine Ridge Merlot

Attractive, open raspberry and vanilla nose with oak to the fore, although in harmony with the berry fruit. Mid-full entry of juicy raspberry fruit, well-textured, but with a hint of a tannic grip to give a welcome, austere edge. Hints of chocolate on the good firm finish

Bottle R86

Carafe R54

Leopards Leap Shiraz

Complex and well-rounded with an elegant tannin structure that culminates in a lingering aftertaste

Bottle R86

Carafe R54

Please ask your waitron about our fine selection of sparkling wine and champagne